



Featured Ingredient:

Chocolate Malt

With winter fast approaching, now is the time to plan on brewing those dark, full-flavored "comfort" beers associated with the holiday season. There's no better way to celebrate the season than to gather around a fireplace with friends, family and a growler or two of your favorite dark beer!

Given the wide variety of dark beer styles to choose from, deciding what style to brew for your customers is probably the most difficult task. The next challenge is developing the grist bill. Making that task easier is Chocolate Malt.

Chocolate Malt is a dark roasted malt that imparts not only dark color but can help develop complex flavors ranging from coffee-like to chocolate. Briess produces three types of Chocolate Malt: Chocolate Malt and 2-Row Chocolate Malt both have a color of 350 °Lovibond and a rich mocha/chocolate/ cocoa flavor. 2-Row Chocolate Malt imparts a smoother, more delicate flavor.

Briess Dark Chocolate Malt, meanwhile, has a color of 420 °L and an intense mocha/chocolate/cocoa flavor. Because of its intense flavor and color profile, Dark Chocolate Malt is an excellent roasted malt for Porter, Stout and other very dark colored ales and lagers.

Chocolate Malt, meanwhile, can be used not only in Porter and Stout beers, but in many other styles as well for color and complex flavor. Try 2% in Bock Beer, or similar small percentages in Brown Ale, Nut Brown Ale and Doppelbock.

Call us at 920.849.7711 for samples.

*Chocolate Malt
helps develop
rich flavor and
dark color in
holiday brews*

Shipping Notice

Due to inventory audit, there will be no shipping from Chilton on these dates:

Friday, October 28, 2005
Monday, October 31, 2005

Please plan your shipments accordingly. Call your customer service representative at 920.849.7711 with questions.



Briess...call today to request a Briess Product Flyer

A handy four-page flyer that lists all of the malts, flakes and malt extracts produced by Briess Malt & Ingredients Company is available by calling 920.849.7711. The flyer also includes typical analyses.

Briess produces more than 50 styles of base and specialty malts—more than any malting company in the world. All of the styles, including unique flavor profile of each one, is listed in the flyer.

In addition to a full line of base, munich and roasted malts, Briess produces several distinctively unique malts including:

- ✓ Carapils® Malt
- ✓ Pilsen Malt, the lightest colored malt available
- ✓ Roasted Caramel Malts
- ✓ Bonlander® Munich Malt
- ✓ Ashburne® Mild Malt
- ✓ Victory® Malt
- ✓ Rye Malt

Black Malt Extract is available in both liquid and dry form, and is a 100% natural colorant. It is used in small quantities for color adjustment with no flavor contribution.

In addition, Briess produces six styles of USDA Certified Organic Malts as well as USDA Certified Organic Roasted Barley and USDA Certified Organic Malt Extract (Light).

Brewin' With Briess is published by Briess Malt & Ingredients Company for customers and friends in the brewing and beer-related industries. Send address changes to:



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Beer Styles/Briess Malt Guide: *Brown and Robust Porters*

As is the case with many full-flavored styles of beer, Porters lend themselves to a great amount of interpretation by brewers. Using Briess Pale Ale Malt for the base, grist bills for Brown Porter and Robust Porters can include not only a variety of dark roasted malts but Caramel and/or Munich Malts as well. Wheat and Carapils® Malts are often used in small amounts for enhanced mouthfeel and increased foam and foam retention.

Chocolate and Black malt, however, are the two dark roasted malts that brewers turn to first when developing a Brown Porter or Robust Porter formula. Depending upon the finished Porter style being created, varying percentages of one or both of these malts are necessary to develop the color and rich flavor

characteristic of Porter beers. Briess Dark Chocolate Malt is an exceptionally effective choice for Porter because of its intense color and flavor profile. Try one or more of these Briess malts:

- ✓ Chocolate Malt - 350 °Lovibond
- ✓ 2-Row Chocolate Malt - 350 °Lovibond
- ✓ Dark Chocolate Malt - 420 °Lovibond
- ✓ Black Malt - 500 °Lovibond
- ✓ 2-Row Black Malt - 500 °Lovibond

If the large grist bill poses brewhouse problems, consider using Malt Extract. Six different styles of 100% pure brewer's grade malt extracts are available in 5-gallon pails and, properly stored, have a long shelf life. Call for formulating assistance.

Briess Malt Usage Levels and Flavor Contributions

| 60-82% Total | Base Malts: | Color: | Flavor: |
|---------------------|---------------------------------------|---------------|-------------------------------|
| (Recommended) | Briess 2-Row Malt (DP 140) | 1.8 °L | |
| | Briess Pale Ale (DP 85) | 3.5 °L | Intense Malty |
| 5-10% Total | Caramel and Munich Malts: | Color: | Flavor: |
| | Caramel 20, 30 or 60 | 20-60 | Sweet, caramel |
| | Bonlander® Munich Malt (DP 40) | 5.3 °L | Smooth malty and sweet |
| | Aromatic Malt (DP 15) | 20 °L | Smooth, intensely malty |
| 10-20% Total | Specialty Malts for Character: | Color: | Flavor: |
| 5-10% | Chocolate Malt and/or | 350 °L | Mocha/chocolate/cocoa |
| | Dark Chocolate Malt | 50 °L | Intense mocha/chocolate/cocoa |
| 2-8% | Black Malt | 500 °L | Complex |
| 3-10% Total | Foam, Body and Mouthfeel: | Color: | |
| 2-8% | Wheat Malt | 2.3 °L | |
| 2-4% | Carapils® Malt | 1.5 °L | |